

Madison Beach

H O T E L

2017 Weddings

Wedding Packages starting at \$100.00 pp
Please call for Pricing and Available Dates

2018 Weddings

January - March

Friday ~ \$125.00 ~ 75 Guest Minimum
Saturday ~ \$135.00 ~ 100 Guest Minimum
Sunday ~ \$115.00 ~ 50 Guest Minimum

November, December and April

Friday ~ \$130.00 ~ 100 Guest Minimum
Saturday ~ \$140.00 ~ 125 Guest Minimum
Sunday ~ \$125.00 ~ 75 Guest Minimum

New Year's Eve Sunday December 31 ~ \$149.00 ~ 125 guest minimum

Reception 7 pm - 12am Includes Midnight Champagne Toast

May - October

Friday ~ \$159.00 ~ 130 Guest Minimum
Saturday ~ \$179.00 ~ 150 Guest Minimum
Sunday ~ \$149.00 ~ 75 Guest Minimum
Sunday of Holiday Weekends require a 130 guest minimum

Deposits

A 25% non-refundable payment is due at the contract signing to secure the date. An additional 25% is due 6 months prior to the wedding. Final payment, based on final guest count and minimums, is due 5 days prior to the wedding date. A bank check is required for final payment, no credit cards or personal checks will be accepted.

Please note that the pricing is not inclusive of current 6.35% CT State tax and 20% Service Charge.

Pricing is subject to change without notice.

*Excludes all taxes, gratuities and fees
Pricing subject to change*

Madison Beach Hotel Weddings

5 Hour Premium Open Bar

Wine Service with Dinner

Prosecco Toast

Stationary and Passed Hors d'oeuvres during Cocktail Hour

Four Course Seated Dinner

Custom Designed Buttercream Wedding Cake

Coffee and Specialty Tea Tableside Service

A Deluxe King Room for the Bride and Groom on the Night of the Wedding

Complimentary Valet Parking for All Guests

All Standard Linen, Stemware and Flatware

Table Numbers

Ceremony

\$1,100.00

Say your vows on the Lawn or Beach

White Padded Garden Chairs

Coordinator for the Ceremony and Rehearsal

Ceremonies Mid-May thru Mid-September begin at 5:30pm

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Umbrella Tables with Linens and Chairs available \$500.00

On the Lawn prior to the Ceremony ~ Iced Tea and Lemonade Beverage Station \$250.00

Bridal Suite

A two-room bridal suite on the first floor with Porch-to-Lawn access.

*A king sleeping room with an adjoining suite for
bridal party to prep the day of the wedding. Includes two nights.*

Reserved on a first-come first-served basis.

\$1,800.00

Spinnaker Lounge

9 AM

A spacious lounge for the bridal party to get ready for the ceremony

Deli Board Lunch and Non-alcoholic Beverages included for up to 10 guests

\$750.00 (additional hours ~ \$50.00 each)

Excludes all taxes, gratuities and fees

Pricing subject to change

COCKTAIL HOUR

Harvest Display

International Cheese Display
Seasonal Vegetable Crudités with Assorted Dips
Bruschetta Display with Assorted Crostini, Crackers and Breads

Selection of 5 Butler Passed Hors D'oeuvres

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Individual Lobster Mac & Cheese
Steamed Shrimp Dumplings with Ouzo Wasabi
Shrimp Arancini with Roasted Lemon Aioli
Scallops Wrapped in Bacon with Maple Glaze
Potato Wrapped Shrimp with Sweet Chili Sauce
Spicy Asian Shrimp, Wakame Salad, Wonton Crisp
Mini Sweet Maryland Crab Cake, Spicy Remoulade
Seared Tuna with Wakami Salad and Wabasbi Aioli Tart
Smoked Salmon, Dill, Caper, Crème Fraiche on a Cucumber

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Artichoke Tartlets
Mini Caprese Skewers
Moroccan Chicken Salad Tarts
Vegetable Samosas with Marmalade Sauce
Vegetarian Potstickers with Sweet Soy Sauce
Mini Grilled Cheese & Roasted Tomato Soup Shooters
Mushrooms Stuffed with Spinach and Boursin

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Sweet Potato Pancakes with Short Ribs and Onion Jam
Mini Beef Wellingtons with Béarnaise

UPGRADES AVAILABLE

Each Selection \$8.00 pp

Mini Lobster Roll, Tarragon Mayo
Maine Lobster Tempura, Roasted Pineapple Sauce
Grilled Baby Lamb Chops, Wild Berry Chutney

*Excludes all taxes, gratuities and fees
Pricing subject to change*

First Course

Please Select One

Butternut Bisque

New England Clam Chowder with Fresh Thyme

Seasonal Vegetable Risotto

Penne Pasta with choice of Sauce

Marinara Sauce, Ala Vodka and English Peas, Alfredo, Fresh Pesto Cream, Roasted Red Pepper and Tomato Sauce

Jumbo Lump Crab Cake

Choose Spicy Remoulade or Cucumber, Tomato and Radish Gremolata

Additional Options:

Seafood Bisque with Lobster, Scallops and Shrimp \$2.00pp

Lobster Ravioli with New England Newburg \$8.00 pp

Shrimp Cocktail \$8.00 per person

Crab Salad Timbale, Mango, Avocado, Plantain, Basil Aioli \$12.00

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*As an alternative to a First Course you may choose a station during cocktail hour
at no additional charge...*

Pasta Bar

Select One Self-Serve Pasta

Accompanied by Shredded Parmesan Cheese, Red Pepper Flakes
and Garlic Bread Bites

Add a second Pasta and Sauce \$4.00 pp

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Smashed Potato Bar

Select one mashed Potato

Red, Yukon Gold, Roasted Garlic or Sweet Potato

Toppings: Cheddar Cheese, Gravy, Sour Cream, Warm Crumbled Bacon, Chives, Butter

Add one additional Potato \$4.00 pp

Excludes all taxes, gratuities and fees

Pricing subject to change

Second Course

Please Select One

Spring Mix Greens, Gorgonzola, Apple & Sweetened Dried Cranberries, Balsamic Vinaigrette
Field Greens with a Gathering of Seasonal Vegetables, Feta and Herb Vinaigrette
Spinach Salad, Marinated Red Onion, Strawberries, Toasted Almonds, Honey-Poppy Vinaigrette
Tomato, Liuzzi Fresh Mozzarella & Basil with Balsamic Reduction
Arugula, Shaved Fennel, Parmesan, Candied Pecans, Lemon Vinaigrette

Entrees

Please Select Two

A Vegan or Vegetarian Entrée is Complimentary

An additional Entrée may be selected for an additional \$40.00 pp for guests who select it

All Natural Airline Chicken Breast Stuffed with Spinach and Ricotta Cheese

Miso Glazed All Natural Chicken Breast

Ginger Jasmine Rice, Stir-fry Vegetable, Pineapple-Sake Glaze

Pan-Seared Diver Scallops with Lobster Beurre Blanc

Grilled Swordfish with Lemon Aioli

Pecan-Encrusted Salmon with Mandarin Oranges and Pomegranate Glaze

Pan Seared Atlantic Salmon with Mango Pineapple Salsa

Baked Crab Stuffed Shrimp with Lemon Herb Beurre Blanc

Pan Seared Chilean Sea Bass, Tomato Coulis \$8.00 pp upgrade

Black Angus Prime Rib of Beef with Au Jus

Rosemary Encrusted Filet Mignon with Cabernet Demi-Glace

Cabernet Braised Short Ribs

Excludes all taxes, gratuities and fees

Pricing subject to change

Please choose one Starch and one Vegetable for all entrees:

Potato au Gratin, Roasted Red or Fingerling Potatoes,
Ginger Jasmine Rice, Saffron Rice, Toasted Cous Cous,
Basmati Rice with Lentils and Caramelized Onion,
Mashed Potatoes, Roasted Garlic Mashed Potatoes

Herbed Baby Carrots, Sautéed Spinach,
Roasted Asparagus, Sautéed Seasonal Vegetables, Steamed Haricot Vert

Vegetarian or Vegan

A complimentary entree

Portabella Terrine with Eggplant, Zucchini, Squash, Tomato, Mozzarella, Balsamic Drizzle
Wild Mushroom Ravioli with Pesto Cream and Sundried Tomato Gremolata
Acorn Squash stuffed with Cous Cous and Ratatouille

Dessert

Buttercream Wedding Cake
Freshly Brewed Coffees
Assorted Specialty Teas

Additional Meal Options

Children's Menu (3-12 years) \$50.00

Junior Meals (no Bar- \$25.00 less the adult pp)

Professional Meals \$50.00

MBH ***Preferred Professional*** Meals are Complimentary
Kosher or Kosher Style Meals Available ~ Pricing upon request

*Excludes all taxes, gratuities and fees
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Madison Beach Hotel Bar

Tito's, Absolut, Absolut Citron, Absolut Vanilla, Stoli O, Stoli Razz,
Bombay Gin, Bacardi, Malibu, Mount Gay, Captain Morgan, Jose Cuervo, Jack Daniels,
Jameson, Seagram's Seven, Johnny Walker Red, Dewar's, Kahlua, Baileys
Domestic and Imported Beers: Budweiser, Bud Light, Sam Adams, Michelob Ultra,
Miller Light, Heineken, Thimble Island IPA, Buckler NA

Ultra ~ Premium Bar

\$8.00 per guest, available in addition to Premium Bar Package

Ketel One, Grey Goose, Johnny Walker Black,
Goslings, Bombay Sapphire, Tanqueray, Bulleit Bourbon,
Crown Royal, Patron Silver, Cabo Wabo Reposado,
Courvoisier, Grand Marnier, Remy Martin, Hennessy
Kahlua, Baileys, Chambord, Cointreau, Frangelico, Sambuca Romana,
Tia Maria, Ammaretto di Sorano

Wines

Prosecco Toast ~ Avissi, Italy

White

Please Select Two

Sauvignon Blanc ~ Mud House, Marlborough, New Zealand

Pinot Grigio ~ Torre Di Luna, Trentino, Italy

Chardonnay ~ Slow Press, Monterey County, California

Red

Please Select Two

Pinot Noir ~ Chloe, Monterey County, California

Malbec ~ Mountain Door, Mendoza, Argentina

Cabernet Sauvignon ~ Hogue Cellars, Vineyard Select, Washington

Merlot ~ J Lohr, Los Osos, Paso Robles, California

****Upgrades Available****

*Excludes all taxes, gratuities and fees
Pricing subject to change*

WEDDING ENHANCEMENTS

*Enhance Your Cocktail Hour with One of Our Specialty Stations
All Stations are based on ONE Hour of Service and are priced per person*

Chefs Attended Carving Station

*Minimum of 50 people required for all Stations (additional limitations may apply)
\$150.00 Chef Fee for all Chef Attended Stations*

Roasted Breast of Turkey \$8

Cranberry Orange Relish

Smoked Bone in Ham \$10

With Pineapple and Honey Aioli

Roasted Black Angus Prime Rib \$12

With Beef Au Jus and Horseradish Cream

Grilled Marinated Flank Steak \$12

Chimichurri

Roast Black Angus Tenderloin of Beef \$16

With Smoked Bacon Demi-Glace and Horseradish Cream

All stations are served with warm rolls and condiments

Chef Attended Pasta Station \$12.00

\$150.00 Chef Fee Applies

Featuring a Selection Pastas and Sauces

Accompanied By Crisp Pancetta, Olive Oil, Spinach,

Wild Mushrooms, Plum Tomato, Sundried Tomato, Cured Olives, Crushed Red Pepper,

Fresh Basil and Parmesan Cheese

Pasta Selections- *(Select Two)* - Penne, Cheese Filled Tortellini, Orecchiette

Sauce Selections – *(Select Two)* Marinara Sauce, Vodka Cream, Creamy Alfredo and

Fresh Pesto Cream

Additional Accompaniments

Sweet Shrimp - \$5

Sea Scallops - \$10

Grilled Chicken - \$3

Italian Sausage - \$4

Excludes all taxes, gratuities and fees

Pricing subject to change

Assorted Sushi and Sashimi Display

With Pickled Ginger, Wasabi, Spicy Sauce and Citrus Ponzu

75 Guest Minimum

\$24

Tuscan Table

Featuring Cured and Smoked Italian Meats and Sausages, Imported Cheeses,
Roasted and Hot Peppers, Cured and Pickled Vegetables

50 Guest Minimum

\$12

Baked Brie en Croute

(Select One)

With Raspberries

With Walnuts, Bourbon & Brown Sugar

With Apricot Preserves, Dried Cranberries & Pecans

Raspberry Preserves & Toasted Slivered Almonds

Served with Assorted Crackers & Crostini

\$95.00 per Brie

Shrimp Cocktail Display

\$4.00 per piece - *One Hundred Piece Minimum*

Shrimp Cocktail Shooters *(two shrimp per)* \$8.95 each

Raw Bar

(Market Price) by person or per piece

Jumbo Shrimp, Local Clams and Oysters on the Half Shell

Chef's Selection of Mignonettes

Cocktail Sauce

\$150 Attendant Fee Applies

Excludes all taxes, gratuities and fees

Pricing subject to change

SWEET DELIGHTS

Make your event memorable with a Specialty Dessert

Assorted Cake Pops

Chocolate-Peanut Butter, Carrot-Cream Cheese
White-Vanilla (with sprinkles) White-Almond
Red Velvet-Cream Cheese, Chocolate-Chocolate
Chocolate-Vanilla, Chocolate-Espresso
\$30.00 per dozen ~ *Four Dozen Minimum per flavor*

Cake Pop Favors

\$6.00 each wrapped with ribbon (2per)

Cookie & Milk Shots

Chocolate Chip, Ginger Snap
Snicker Doodle, Peanut Butter, Oatmeal Raisin
\$2.50 per guest ~ *Five Dozen Minimum per flavor*

Chocolate Covered Strawberries

Chocolate Dipped, Chocolate-Pistachio Crumb
Chocolate-Mini M&M, Chocolate-Graham Cracker Crumb
\$2.00 each
"Tuxedo" White and Dark Chocolate Dipped
\$2.50 each
Six Dozen Minimum per flavor

Mini Dessert Table

Please Choose 8:

Mini Chocolate Chip Cannolis
Mini Eclairs, Mini Cream Puffs
Chocolate Chip or Snickerdoodles
Orange-Almond Biscotti
Vanilla Macaroons
Mousse Shooters: *(each flavor is one item)*
White chocolate, Chocolate, Fresh Fruit, Key Lime
Fresh Fruit Tarts, Lemon Squares
Tuxedo Dipped Strawberries
Chocolate Dipped Apricots
Petit Fours:
(each flavor is one item)
Fresh Raspberry Cream Cake; Carrot Cake; New York Cheesecake
Chocolate Ganache; Cannoli Cake

\$14

*Excludes all taxes, gratuities and fees
Pricing subject to change*

Madison Beach Hotel Breakfasts

Continental Breakfast

\$18 per guest

Freshly Made Breads & Pastries, Croissants and Muffins

Seasonal Fruit and Berry Salad

Orange and Cranberry Juices

Freshly Brewed Coffee and Assorted Herbal Teas

25 Guest Minimum

Add Bagels and Cream Cheese \$3.00 per guest

Hot Breakfast Buffet

Farm Fresh Eggs

\$32 per guest

Bagels, Muffins, Scones & Pastry Display

Served with Berry Preserves, French Butter and Cream Cheese

Entrees

(Select Two)

Buttermilk Pancakes

Cinnamon French Toast

Eggs Benedict

Assorted Quiche

Scrambled Eggs with Fine Herbs

Egg White Frittata with Asparagus or Spinach

Breakfast Buffet includes the following...

Breakfast Potatoes

Applewood Smoked Bacon & Country Sausage

Seasonal Fruit and Berry Salad

Orange and Cranberry Juices

Freshly Brewed Coffee and Assorted Herbal Teas

30 Guest Minimum

Breakfast is scheduled as a two hour event

\$150.00 room rental will apply

Excludes all taxes, gratuities and fees

Pricing subject to change